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DERWENT-ACC-NO: 1997-145280

DERWENT-WEEK: 200039

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TITLE: Prepn. of raw material of paste product - comprises  
pulverising frozen ground meat and mixing with agitator

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PATENT-ASSIGNEE: KIBUN SHOKUHIN KK (KIBN)

PRIORITY-DATA: 1995JP-0193354 (July 28, 1995), 1995JP-0193349  
(July 28, 1995), 1995JP-0193351 (July 28, 1995), 1995JP-0193353  
(July 28, 1995)

## PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
US 6096367 A	August 1, 2000	N/A	000	A23L001/326
<u>WO 9704670 A1</u>	February 13, 1997	J	014	A23L001/325
JP 09037740 A	February 10, 1997	N/A	005	A23L001/325
JP 09037744 A	February 10, 1997	N/A	005	A23L001/325
JP 09037745 A	February 10, 1997	N/A	004	A23L001/325
JP 09037746 A	February 10, 1997	N/A	005	A23L001/325
GB 2318968 A	May 13, 1998	N/A	022	A23L001/325
GB 2318968 B	June 30, 1999	N/A	000	A23L001/325
US 5958501 A	September 28, 1999	N/A	000	A23L001/325

DESIGNATED-STATES: GB SG US

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
US 6096367A	July 26, 1996	1996WO-JP02112	Div ex
US 6096367A	January 28, 1998	1998US-0000367	Div ex
US 6096367A	June 10, 1999	1999US-0329787	N/A
WO 9704670A1	July 26, 1996	1996WO-JP02112	N/A
JP 09037740A	July 28, 1995	1995JP-0193349	N/A
JP 09037744A	July 28, 1995	1995JP-0193351	N/A
JP 09037745A	July 28, 1995	1995JP-0193353	N/A
JP 09037746A	July 28, 1995	1995JP-0193354	N/A
GB 2318968A	July 26, 1996	1996WO-JP02112	N/A
GB 2318968A	January 27, 1998	1998GB-0001723	N/A
GB 2318968A		WO 9704670	Based on
GB 2318968B	July 26, 1996	1996WO-JP02112	N/A
GB 2318968B	January 27, 1998	1998GB-0001723	N/A
GB 2318968B		WO 9704670	Based on
US 5958501A	July 26, 1996	1996WO-JP02112	N/A
US 5958501A	January 28, 1998	1998US-0000367	N/A
US 5958501A		WO 9704670	Based on

INT-CL (IPC): A23L 1/325; A23L 1/326; A23L 3/365

ABSTRACTED-PUB-NO: GB 2318968B  
BASIC-ABSTRACT:

Prepn. of raw material of paste products comprises pulverising frozen ground meat into a particulate frozen ground meat, or thawing and cutting frozen ground meat to prepare a thawed ground meat and mixing the obtd. ground meat with an agitator, provided that when the frozen ground meat is thawed in the first step, a cake mixer is used as the agitator.

ADVANTAGE - The process efficiently produces raw material for the production of high-quality paste products.

ABSTRACTED-PUB-NO: US 5958501A  
EQUIVALENT-ABSTRACTS:

Prepn. of raw material of paste products comprises pulverising frozen ground meat into a particulate frozen ground meat, or thawing and cutting frozen ground meat to prepare a thawed ground meat and mixing the obtd. ground meat with an agitator, provided that when the frozen ground meat is thawed in the first step, a cake mixer is used as the agitator.

ADVANTAGE - The process efficiently produces raw material for the production of high-quality paste products.

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US 6096367A

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ADVANTAGE - The process efficiently produces raw material for the production of high-quality paste products.

WO 9704670A

DERWENT-CLASS: D12  
CPI-CODES: D02-A03B;